



AMICA LUNA



**Amica Luna Carol Ann Cuvée
Chardonnay 2021**
Eola Springs Vineyard
Eola - Amity Hills, Willamette Valley

Amica Luna

Amica Luna came out of a place of respect for the land and the passion to capture a moment in time.

It is a result of years of passion, study, and dedication to create a chardonnay that best expresses a sense of terroir. All wines are fermented with Native Yeasts and minimal sulfur additions to best express a sense of place.

As an exclusively Chardonnay project, Amica Luna has the potential for precision-like focus. We take special care to select the sites that best express Chardonnays potential. Each fermentation is done in barrel to fully integrate barrel and fruit flavors. Sulfur isn't added until after Malo-lactic fermentation is finished, so each wine's nuances are best expressed without hindrance.

Winemaking for *Carol Ann*

This wine is made with the utmost care – only one single barrel. I crafted this by making my most exquisite blend, and put it in to my favorite barrel of the vintage. It aged for an additional 6 months for to complete 20 months in barrel. The Carol Ann Cuvée can only be made in the very best years – when the wine is able to shine as brightly as Carol does.

This wine saw 18 months in barrel fermented and left on the lees the entire time. Native Ferments, limited SO₂ additions, un-fined and un-filtered.

100% Barrel Fermented
20 Months in French Oak Barrels 50% New
French Oak
Clone: Dijon 96
Harvest Date : September 21st, 2021
12.5% ABV
TA 7.2 g/L
pH: 3.2
22 cases produced